

Wood Stone

FOR THE
Home

www.woodstonehome.com



residential catalog

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welcome

Wood Stone Corporation History

Back in 1989, during a routine sales call to a key restaurant group, Keith Carpenter learned that they were struggling to find a suitable wood-fired stone hearth or “brick oven”. He was told that the available ovens simply could not stand up to the sizeable production requirements of a large restaurant, and were not durable enough to operate without considerable maintenance.

The idea of building a wood-fired oven suited to the rigors of a modern American kitchen intrigued him and led him to contact Harry Hegarty. Harry had been building large scale high temperature ceramic incinerators for the forest products industry for 17 years.

A pivotal meeting took place. Soon after, a collaboration was born, resulting in the building and testing of a prototype oven. On April 1st of 1990, Keith and Harry formally founded Wood Stone. Responding continually to customer and market needs, a vast array of food service equipment has since been produced.

In 1995, Wood Stone introduced gas-fired and gas-assist stone hearth ovens, making it possible for the commercial food service industry to achieve “wood-fired flavor” with the convenience of a gas-fired oven!

That same year, Wood Stone sold its first ovens to a receptive residential market. Over time many chef customers, restaurateurs and devoted “foodies” inquired about reproducing their favorite restaurant experiences in their homes. Impressed by the quality, performance and beautiful displays produced by Wood Stone equipment – these devotees soon became owners of Wood Stone equipment.

Since that time, Wood Stone has introduced the Bistro Home and Mountain Home line of commercial quality ovens that are tailored for the residential market, complete with residential listings. Like their predecessors, these residential stone hearth ovens are available in wood-fired, gas-fired or combination fuel configurations to meet any indoor or outdoor kitchen design.

Wood Stone’s commercial customers include many of the world’s leading chefs and restaurant concepts. Included in this list are: Wolfgang Puck, California Pizza Kitchen and Outback Steakhouse’s Carrabba’s Italian Grill, Cosi, Disney and many more.

With over 9,000 installations in 75+ countries, Wood Stone continues to set the industry standard for commercial stone-fired cooking equipment.

For more information, please visit our website at: woodstonehome.com or call us anytime at (800) 578-6836.

Points of Difference

Wood Stone	Other Manufacturers
Single piece oven floor and dome <i>More heat retention</i> <i>Even heating surface</i> <i>Long-term durability</i> <i>Made in the USA</i>	Multi-piece brick or tile oven floor and dome <i>Loss of heat between pieces</i> <i>Uneven heating surface</i> <i>Possible dome failure</i> <i>Imported</i>
2 ½"-4" thick oven floor and dome <i>More thermal mass = more heat reservoir</i>	1.5" thick oven floor and dome <i>Less thermal mass = less heat reservoir</i>
High dome ceiling More thermal headspace = less fuel	Low dome ceiling Less thermal headspace = more fuel
Designed and Listed for Indoor and Outdoor Installation	Designed Primarily for Outdoor Use, Generally not Listed and may require inspection approval
Superior Insulating Materials <i>More cooking surface in less space</i>	Lower Grade Insulation <i>Wider clearance to combustibles = larger footprint</i>
Oven is delivered fully assembled <i>No assembly required at the job site</i>	Oven comes unassembled <i>Requires skilled professional/artisan to put together at job site</i>
Multiple Fuel Options	Wood Burning Only
Temperature reading is 1 inch below hearth surface <i>More accurate temperature information where you are actually cooking</i>	Temperature reading is in dome <i>Cooking floor temperature may have changed and you wouldn't know it</i>

- **Proprietary Materials and Unique Manufacturing Techniques**

Wood Stone produces highly engineered equipment combined with patented materials and processes to provide the highest quality stone hearth cooking equipment.

- **Reputation**

Wood Stone has over 9,000 installations worldwide. Look for Wood Stone ovens at California Pizza Kitchens, Wolfgang Puck Restaurants, Whole Foods Markets and many other commercial food service operations near you.

- **Customer Service**

At Wood Stone, we provide unparalleled service – call anytime and talk to a real person! With Wood Stone you get a life time of support, a complimentary cooking class, continuing education newsletters and access to a continually growing library of recipes on our website.

- **Custom Finishing Options**

Wood Stone has a variety of custom finishing options available to help you achieve your design goals. Options include facade extensions, facade-ready attached non-combustible backer board and more.

- **Ease of Use**

All of Wood Stone's residential ovens are delivered fully assembled and ready to use. Our Bistro Home Line of ovens also comes with a heat-up timer allowing you to program your oven to turn itself on and be ready to cook when you are.

Heat Efficiency Doors now available on select Bistro models; they assist in bringing Bistro ovens up to the desired temperature in half the time.

recipes



Welcome to the world of Wood Stone Let's Start Cooking!

We've gathered ten of our favorite recipes which we think of as essential "starter" recipes to include here.

Chances are it was the lure of the perfect pizza that led you to Wood Stone in the first place so let's start there. Whip up a batch of Wood Stone Dough and let it do its 24-hour refrigerated "slow rise" while you shop for topping ingredients.

Begin by making Pizza Sauce, procuring the freshest mozzarella and basil and you'll be on your way to producing the Queen of Pizzas: the classic Pizza Margherita. Your appetite whetted, you can look through Pizza Topping Ideas for inspiration and begin creating your own pies.

Since you've made the dough, give the Focaccia with Truffle Oil recipe a try and you'll experience the versatility of the Wood Stone Dough. Your oven will still be hot the next morning. This is the perfect time to bake a Zucchini and Mint Frittata.

Meats and poultry roasted in the oven are nothing short of fantastic with crispy exteriors and incredibly moist, tender interiors...mmm! Try Tarragon Roast Chicken and Bacon Wrapped Pork Tenderloin with Fresh Herbs and you'll see what we mean. The more you use your oven, the more you'll realize how to make use of start-up and cool-down times for recipes like Poached Salmon with Green Goddess Sauce.

Finish up your "starter" series of recipes with a show-off dessert: Bananas Foster Flambé.

All of these recipes as well as many more can be found on our website at woodstonehome.com/resources/recipes/. We're confident that you'll enjoy all of these and soon begin creating your own! Buon Appetito!

Using These Recipes

By using the following “starter” recipes you will master some basic cooking techniques such as roasting, poaching, and of course, making pizzas. Substitutions and variations are easy and you’ll find yourself roasting a chicken with rosemary and garlic or a using barbeque spice rub instead of tarragon. You might decide to make a Tomato-Basil Frittata following the general guidelines in the Zucchini and Mint Frittata recipe here. Pizza toppings may vary with the seasons. August screams for an heirloom tomato pie, just as a pizza topped with roasted winter greens and pancetta in January will taste just right.

Stone hearth cooking is intuitive. The more you cook in your oven, the more comfortable you’ll become with temperatures, food placement, flame heights, etc. We refer to 3 cooking “zones” which are in bold type in the body of the recipes:

- Just inside the doorway
- In the center
- In front of the flame

Your oven floor temperature may vary 100-250 degrees from front to back. This variation in temperature is what allows you to bake cookies in the doorway while searing a steak near the flame. The recipes also list a Flame Height Number which references the dial and pointer around the gas throttle on the outside of the oven (refers to gas-fired or gas/wood option ovens only). Once again, experience will become your guide on this rather than strict adherence to these numbers. You’ll know when you need to turn the flame up to sear a piece of meat or get that top heat coming down on your pizza.

A flame height between 2.4 and 3 on your dial will hold your oven at a steady temperature when you do not have anything cooking inside it. We sometimes refer to this as a “holding flame” and it will be important for you to become acquainted with exactly where to set your dial within this range so that your oven temperature does not continue to increase when you don’t want it to.

The temperatures, flame heights, “zone” placements, and cooking times given in these recipes were tested on the Bistro 4343 model oven. We want to stress, however, that all of these recipes will work beautifully in any Wood Stone oven. Higher and lower temperature variations are okay as well. If your oven is hotter than a recipe specifies, perhaps you’ll place the food closer to the doorway and shorten the cooking time.

Often we use only the residual heat in the oven to cook. For example, when you are finished making pizza and the oven temperature is 550-600 degrees Fahrenheit, you may turn off the oven and put a chicken in to roast. Follow our Roast Chicken recipe just as if you were cooking with flame and you will find that, at this higher temperature, your chicken will come out perfectly when cooked just inside the door of the oven. Try cooking stews, braises, and slow-roasted meats overnight after the oven has been turned off. As the oven slowly loses temperature the food will cook slowly and gently as the hours go by.

Let your intuition be your guide and above all...have fun cooking!

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Zucchini and Mint Frittata

Serves 6

A frittata is a natural for the Wood Stone oven. The combination of a hot skillet, a hot stone hearth and radiant heat from above makes for a delicate, puffy, and delicious dish which is finished in minutes.

Ingredients

1 medium	zucchini, sliced in ¼-in. half moons
2 Tbsp.	olive oil
	Kosher salt
	Black pepper
2 Tbsp.	mint, chopped
½ medium	onion, thinly sliced
1½ Tbsp.	butter
8 large	eggs
1½ Tbsp.	milk
¼ cup	cheese, grated (Provolone, Fontina, Jack, & Parmesan are all good choices here)

Method

Oven Temperature: 450-525 degrees

In a 12-in. non-stick skillet toss the zucchini with ½-Tbsp. olive oil, salt, pepper and 1 Tbsp. of the mint.

Flame Height: 4-5

Place the skillet in front of the flame and roast, stirring twice, 1-3 minutes. You want the zucchini just lightly browned.

Remove to a small bowl.

In the same skillet toss the onion with the rest of the olive oil, salt and pepper.

Flame Height: 3.4

Roast the onions in the center of the oven, stirring occasionally to brown evenly and soften; 7-10 minutes. Add the zucchini back to the pan and add the butter.

Flame Height: 2.4

Put the skillet back into the oven just inside the doorway to heat up as the butter melts.

Whisk the eggs with the milk, the rest of the mint and a little salt. Pour this over the onion and zucchini mixture and sprinkle with cheese.

Flame Height: 3.4

Return the pan to the center of the oven and cook for 2 minutes. Rotate the pan and cook for about 2 more minutes or until lightly brown, puffy and firm to the touch.

The frittata also makes a lovely appetizer served at room temperature.

Focaccia with Truffle Oil

Makes 1 ea. 8x12-in. bread

The haunting flavor of truffle transforms the humble focaccia bread into an elegant addition to any brunch or an anti-pasto platter.

Ingredients

1 ea. 18-oz.	Wood Stone Dough ball (see page 17 for recipe)
2 Tbsp.	extra virgin olive oil
1 Tbsp.	truffle salt
1 Tbsp.	fresh thyme leaves
¼ cup	grated Parmigiano-Reggiano
1-2 Tbsp.	truffle oil

Method

- Oven Temperature: 500-525 degrees
- On a floured or semolina covered work surface, stretch the dough to form a ¾-in. rectangle.
- Dimple the dough by pressing your fingers firmly all over the surface.
- Brush the dough with olive oil and sprinkle with truffle salt.
- Scatter thyme leaves over surface of dough, followed by the cheese.
- Flame Height: 2.8
- Bake focaccia in the center of the oven until it is evenly browned on top and bottom, rotating once for even baking.

Wood Stone Dough

Makes 6 ea. 7-oz. dough balls

This is the recipe we use in our Bellingham testing and teaching kitchen. We enjoy it because it is easy to handle and brings a wonderful flavor and texture to the pizzas. It is a very versatile dough and can be used for crackers and focaccia bread as well. Our dough uses a very small amount of yeast and is called a "24-hour dough". It actually rises slowly in the refrigerator for 24 hours and is already portioned into dough balls. This is a slow rise dough and freezes well.

Ingredients

½ tsp.	active dry instant yeast
1tsp.	sugar
2 tsp.	salt
2 cup	water, 65 degrees
1 cup	semolina flour, Bob's Red Mill is great
4½ -5 cup	all-purpose flour, we prefer King Arthur for this dough
	Olive oil

Method

- In a 5 qt. mixer, fitted with the dough hook, dissolve the first 3 ingredients in the water, mixing over low speed for 3 minutes.
- Add the flours and mix at low speed for 2 minutes; check the consistency of the dough. It should be releasing from the sides of the bowl. If the dough is too sticky, add a bit more flour. If it is too dry and climbing up the dough hook, add a bit more water. Mix for 7 more minutes. Remove the dough from the bowl and turn out onto a work surface. Cover with a damp cloth or plastic wrap and allow to rest for 10 minutes.
- Shape it into a thick log; then cut it into 6 pieces (about 7-oz. each). Roll the dough on the work surface in a circular motion with your hands, forming a smooth ball and place the balls on a lightly oiled baking sheet or plastic dough box with a secure top.
- Cover the surface of each ball with a bit of olive oil to prevent the dough from forming a skin. Cover the dough with plastic wrap or with a air tight cover and refrigerate for a minimum of 8 hours or for up to 48 hours in the refrigerator.
- Before using the dough, remove it from the refrigerator and let it rest at room temperature for a minimum of 1 hour. You can keep the dough at room temperature for up to 3 hours or longer. The dough will continue to get soft as it rests and becomes easier to stretch and more delicate at the same time. The dough is over-proofed when it becomes too soft to work with and bubbles form on the surface.

Opening the dough:

- Flour both sides of the dough ball and using the thumb and pointer finger of both hands, about a ¼-½-in. from the edge of the ball, begin pulling the dough apart, pinching and stretching as you turn the dough like a wheel in your hand. Gravity will help as the dough opens and stretches.
- You can continue to stretch the dough in your hands, forming a round pizza skin as thick or as thin as you want. Don't get discouraged if you don't have a perfect round or get holes in it at first; it's all about practice!
- Put the skin on a semolina dusted work surface and top with your ingredients. Slip the large pizza peel (with a little semolina on it) under the dough and gently lift the dough with thumb and pointer finger. The motion is: push with the peel and pull with your fingers.
- If you are freezing the dough balls for later use, let them rest in the freezer for 8 hours and then put them individually into airtight freezer bags. To thaw frozen dough, defrost overnight in the refrigerator and take them from the refrigerator 30-60 minutes before you want to use them.

Pizza Sauce

Makes 3½ cups

Here is a straightforward, easy to make, and very tasty tomato sauce for pizza. It will last up to a week in the refrigerator or up to a month in the freezer.

Ingredients

¼ cup	olive oil
5 cloves	garlic, minced
1 tsp.	dried basil
1 ea. 28 oz. can	plum tomatoes in juice, crushed
1 tsp.	sugar
½ tsp.	salt
½ tsp.	red pepper flakes
4 ea.	anchovies, minced (optional)

Method

- Heat the oil in a small saucepan on low heat and add the garlic and basil. Stir for 1 minute. Add the remaining ingredients and simmer for 10 minutes over medium heat.
- At this point you may purée the sauce or leave it a little chunky, depending on your tastes.
- Sauce should be spread to ¾ of an inch from the edge of the crust. It should just lightly coat the dough so you can still see through it.

Pizza Topping Ideas

Here are a few pizza topping ideas to inspire you! Often your favorite pasta toppings will translate perfectly to pizza. Just remember not to overload the pizza so your crust will stay nice and crisp.

Ingredients

- Pesto with Artichokes
- Wild Mushroom, Arugula and Manchego Cheese
- Roasted Asparagus, Nettles and Ricotta Salata
- Roasted Onion, Fig and Taleggio Cheese
- Spinach with Blue Cheese, Walnuts and Apples
- Roasted Eggplant and Peppers with Fresh Ricotta
- Wood Stone Pizza Sauce with Capers, Anchovy, Oil Cured Olives and Italian Provolone

Heirloom Tomato Pizza Margherita

Makes 2 ea. 10-12-in. pizzas

There are many variations on the classic Margherita pizza all using tomato, mozzarella and basil in some form or another. This recipe uses thinly sliced heirloom tomatoes and a grated mozzarella.

Ingredients

2 ea. 8-oz.	Wood Stone Dough balls (see page 17 for recipe)
2 Tbsp.	extra virgin olive oil
6 oz.	whole milk mozzarella, grated
1 lb.	mixed heirloom tomatoes, sliced $\frac{1}{8}$ -in. thick
1 oz.	basil leaves, stacked and cut into $\frac{1}{8}$ -in. chiffonade slivers

Method

- Oven Temperature: 550-580 degrees
- To assemble pizza, brush the dough with olive oil. Scatter about $\frac{1}{3}$ of the cheese over the pizza.
- Distribute tomato slices evenly and top with remaining cheese.
- Flame Height: 3.6
- Transfer the pizza onto a large peel and land it just inside the doorway. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 minutes), rotate the pizza using the utility peel, 180-degrees and move it closer to the flame. Once the side closest to the flame colors, and the top and bottom of the pizza is balanced (30 seconds to 1 minute) remove the pizza from the oven using the utility peel. Transfer the pizza to a cooling screen for about 1 minute to prevent steaming and then move it to a cutting board to slice.
- After pizza is baked, sprinkle with basil.

Be careful not to overload the pizza with too much tomato, particularly if they're quite juicy. It's better to have extra sliced tomatoes than a soggy crust! Choose Marvel Stripe, Green Zebra, and Cherokee varieties for a delicious and colorful pie.

Poached Salmon with Green Goddess Sauce

Serves 8

Here's a recipe that takes advantage of the heat up or cool down time of the Wood Stone oven.

Ingredients

1 bottle	white wine
1 qt.	water
1 ea.	bay leaf
8 ea.	peppercorns
2 tsp.	salt
1 ea.	celery stalk, roughly chopped
	Parsley stems
8 ea. 5-7 oz.	salmon fillets
	Green Goddess Sauce
	(for recipe visit: http://woodstonehome.com/pdf/recipes/Green_Goddess_Sauce.pdf)

Method

- Oven Temperature: 350-425 degrees
- In a large stock pot bring first 6 ingredients to a boil, on top of the stove. Reduce heat and simmer for 5 minutes.
- Place the salmon in a deep baking dish large enough so the fillets are not crowded. Pour in enough poaching liquid to cover all of the fish. Cover with foil.
- For heat up oven: place in the center of the oven – Flame Height: 3.4
- For cool down oven: place inside doorway – Flame Height: OFF
- Rotate after 4 minutes. Uncover and check a piece after about 8 minutes. It should feel evenly firm to the touch.
- Remove pan from oven and gently lift the fillets out with a slotted spatula. Transfer to a baking sheet to drain.
- Cover and chill for several hours or overnight.
- Serve with Green Goddess Sauce.

The salmon could certainly be served warm right away or with another sauce or just a squeeze of lemon.

Tarragon Roasted Chicken

Serves 4-6

A simple roasted chicken is simply Wood Stone magic as far as we're concerned. The intense heat coming equally from the top, bottom and sides of the oven produces a bird with extra crispy skin and amazingly moist flesh. Variations are endless with the use of different spice rubs, herbs and aromatics.

Ingredients

1 ea.	small roasting chicken, about 3½-4 lb.
2 Tbsp.	kosher salt
1 Tbsp.	dried tarragon
½ med.	onion, peeled
6 cloves	garlic, peeled
5 ea.	parsley sprigs
3 Tbsp.	olive oil
2 Tbsp.	lemon juice

Method

- Oven Temperature: 500-550 degrees
- Rinse and dry the chicken well, inside and out. Season inside cavity with about ¼ of the salt and ¼ of the tarragon. Stuff chicken with the onion, garlic, and parsley. Liberally salt the chicken on all sides with remaining salt. Sprinkle with remaining tarragon.
- Truss the bird, cover with plastic wrap and refrigerate for 24 hours or up to 36 hours.
- Mix the olive oil and lemon together. Pat the chicken dry with paper towels and place in a shallow roasting pan. Pour lemon mixture over the chicken.
- Flame Height: Oven OFF
- Tent chicken with foil and roast in the center of the oven for 20 minutes. Rotate the pan 180 degrees and roast another 20 minutes.
- Remove the foil, rotate 180 degrees and roast for 10 minutes this time and then rotate 180 degrees and roast 10 minutes. At this point the chicken should be well browned on all sides and register and internal temperature of 165 degrees between the thigh and breast. Continue to cook and rotate as necessary to achieve desired temperature and color.
- Let sit 10 minutes before removing string and carving.

Bacon Wrapped Pork Tenderloin with Fresh Herbs

Serves 4-6

As we like to say at Wood Stone, everything tastes better wrapped in bacon! This treatment yields delectable results; crispy exterior surrounding deliciously moist flesh.

Ingredients

2 ea.	pork tenderloins, about 2 lb. total, trimmed of silverskin
2 cloves	garlic, minced
1 Tbsp.	Italian parsley leaves, chopped
2 Tbsp.	sage leaves, chopped
1 Tbsp.	thyme leaves
1 Tbsp.	kosher salt
1 Tbsp.	olive oil
1 Tsp.	freshly ground pepper
8-12 strips	bacon, regular thickness
2 Tbsp.	balsamic vinegar

Method

- Oven Temperature: 575-600 degrees
- Cut the tenderloins in half, as the thicker end will take longer to cook.
- Make a paste with the garlic, herbs, salt, olive oil, and pepper. Spread paste evenly over the pork. Wrap in plastic and refrigerate for 6-12 hours.
- Wrap each piece of pork in a spiral fashion with 2-3 slices of bacon. You may secure it with kitchen string.
- Flame Height: 3.4
- Place 2 pieces of pork in each of the 2 shallow pans or sizzle skillets. Roast in front of the flame for 3-4 minutes. Turn meat over and roast for 3-4 more minutes or until the internal temperature in the thickest part of the meat registers 145-150 degrees. Cooking time will vary a few minutes for the different thicknesses of meat. Pour vinegar over the meat and let sit 5-8 minutes before slicing.

Bananas Foster Flambé

Serves 4-6

We realize that preparing a flaming dessert in our oven seems a bit redundant but this is not only a very tasty treat but also quite a crowd pleaser! The cayenne and ginger give it an extra kick.

Ingredients

4 Tbsp.	butter
1 cup	brown sugar
2 tsp.	ginger, ground
1 tsp.	salt
1/2 tsp.	cayenne
3 large	bananas, peeled, cut into 1-in. pieces
1/3 cup	dark rum, pour into a heat resistant container
1 pint	vanilla bean ice cream

Method

- Oven Temperature: 580 -620 degrees
- To a large non-stick skillet add the butter, sugar and spices.
- Flame Height: 4.4
- Place in front of flame for 2 minutes or until it starts to bubble.
- Add the bananas, stir, and return to oven in front of flame for another minute or 2 until everything is bubbling rapidly.
- Carefully add the rum, place the pan again in front of flame and watch it catch fire!
- If the bananas get too dark before the flame goes out, remove the pan from the oven and put a lid on it.
- Serve the bananas in shallow bowls topped with ice cream.

maintenance

Oven Maintenance

Natural Fiber Brush: WS-TL-NFB-(XS, S)

Use to sweep debris aside and out of the way

Brass Bristled Brush: T Style, WS-TL-TFB-(XS, S, M)

Use to scrub off debris that has stuck to the oven floor

Brass Bristled Brush: In-Line, WS-TL-IFB-(XS, S, M)

Use to scrub off debris that has stuck to the oven floor

Utility Peel: WS-TL-UP-(XS, S, M)*

Use to help dislodge stubborn debris and to remove ash

Do	Don't
<ul style="list-style-type: none"> Clean oven floor with an old damp rag wrapped around the natural fiber brush. Sweep the oven floor with the NFB while you are cooking and when you are finished. 	<ul style="list-style-type: none"> Do not use ice or excessive water on oven floor. Cleaners or detergents should never be used inside the oven or on the stone hearth.
<ul style="list-style-type: none"> Clean exterior painted and stainless steel surfaces with mild detergent, hot water and soft sponge, scrubbing with the grain of the metal on stainless steel. 	<ul style="list-style-type: none"> Do not use metallic scouring pad on stainless steel. Do not use excessive amounts of water cleaning on or around the control box or control panel (depending on your oven model).
<ul style="list-style-type: none"> If debris drops into the radiant flame burner well and flame becomes obstructed, shut oven off and call the factory for maintenance. 	<ul style="list-style-type: none"> Do not place any debris or trash in radiant flame burner well.
<ul style="list-style-type: none"> For wood-fired models, use seasoned hardwoods with 20% moisture content or less. 	<ul style="list-style-type: none"> Do not use soft woods such as pine or cedar. Do not try to burn wet or "green" wood.
<ul style="list-style-type: none"> Place ashes from wood-fired ovens in metal container with tight fitting lid (ash dolly). 	<ul style="list-style-type: none"> Do not burn wood in an oven built and vented for gas only. The Bistro Home 3030 model is not listed to burn wood.
<ul style="list-style-type: none"> Store all liquid flammables such as gasoline, kerosene, charcoal lighter fluid, etc., well away from the oven. 	<ul style="list-style-type: none"> Never use gasoline, kerosene, charcoal lighter fluid or other liquid flammables either to start or enhance an existing wood fire.

***The Utility Peel is NOT a cleaning tool but can be used, as stated above, to loosen burned-on foods from the oven floor.**

Wood Stone Ovens are "Self Cleaning"

If you are cooking above temperatures of 550 degrees, oils and food will burn off the floor of the oven while you cook. To ensure this process takes place, turn your oven up to 550 or higher and let your oven run a little longer once you are finished cooking.

Continued on next page >>>

If you are cooking below 550 degrees for a period of time, you may notice the floor darkening or staining. Although some of this change in appearance is just the natural “seasoning” of the oven, some of it will burn off when the oven is brought to temperatures above 625 degrees and held there for approximately 30 minutes.

Cooked on food will turn to ash and can easily be scrubbed off with a brass bristle brush and swept aside with the Natural Fiber Brush. The longer you run the oven above 625 degrees, the cleaner the floor and dome will become.

Creosote build-up on the dome or floor

If you are cooking at temperatures less than 550 degrees for a period of time, you may notice blackening on parts of the oven floor. This can also occur when cooking with wood, especially if the wood is not dry enough. Creosote build-up is normal and will burn off if you run your oven at or above 625 degrees regularly.

Debris

The debris accumulated during the cooking process can be swept aside until you are finished cooking. When the oven floor is cool to the touch (the oven has not been used for 48 hours) you can sweep or vacuum any loose debris out of the oven.

Please call the factory if you have further cleaning or maintenance questions: (800) 578-6836

Cleaning Bistro Heat Shield Doors

For all Bistro Oven Models: BH-3030, BH-4343 & BH-4355

How do I clean my Bistro's Heat Shield Doors?

With normal use, your Bistro Heat Shield Doors may become splattered and soiled from grease or cooked on foods. If you clean your doors regularly this will be a quick and easy process. If the oil or food has a chance to cook onto the glass over time, cleaning them will be more challenging.

Remove the doors from the posts that support them:

- The doors should be cool to the touch to avoid burns or door cracking.
- Open the doors completely and place one hand at the top of the door and the other at the bottom; gently lift up. The bracket holding the door on the post has a small retainer keeping it in place.
- Once the bracket is above the retainer, the door will lift easily away from the post.
- Repeat this process with the second door.
- Once the bracket is above this retainer, the door will lift easily and can be removed from the bracket.

Washing your doors:

- In the kitchen sink, wash the doors with hot water and liquid dish soap on a sponge that has a "no scratch" abrasive scrubbing side. NEVER use an abrasive scrubber, pad, or powder. This may scratch the clear ceramic glass surface.
- For tougher baked on grease or food, an oven cleaner can be used. Check that it can be safely used on oven doors and follow the safety instructions on the package. Some of these products will require a soaking time, but can be very effective.
- You may also run the doors through the dishwasher to help remove stubborn residue.
- **WARNING: Many heavy duty oven cleaning products are caustic and contain sodium hydroxide. They SHOULD NOT be used on your doors. These compounds can permanently pit or fog your ceramic glass doors.**

Once your doors are clean:

- Dry your doors with a soft, lint-free towel.
- Replace the doors back on their posts.
- For occasional spot cleaning of your doors, a window cleaner and paper towels can also be used. If this is done on a regular basis, you can avoid the heavier cleaning all together.

Please call the factory if you have further cleaning or maintenance questions: (800) 578-6836

user manual

Oven Installation & Ventilation

Wood Stone ovens are designed to support a variety of moving and installation methods. However, from years of experience we know that each oven installation can provide its own unique challenges. If you have additional questions that are not answered in this document, please visit the Installation Solutions section of our website at: <http://woodstonehome.com/design-installation/installation-solutions> or call the Wood Stone factory for technical support at (800) 578-6836.

Unloading/Moving - General Information

Forklift: You will need to arrange to have a forklift on site. This is a standard requirement to unload and place your oven when it is delivered.

- All Wood Stone oven stands are equipped with built-in fork pockets.
- The forklift will need to be rated for heavy loads. For example, the WS-MH-5 requires a forklift that can handle 6,000 lbs.

Crane: Cranes are great for second story installations or challenging locations. If you need a crane for your installation, you will still need a forklift to remove the oven from the truck.

- All Wood Stone ovens arrive with four lifting eyes attached
- Use a standard spreader bar with a two-legged sling on both ends

Pallet Jack: Pallet Jacks are essential for the final positioning of the oven.

- The base of the oven is configured to work well with Pallet Jacks
- Pallet Jacks are for use on **LEVEL SURFACES ONLY**

Rollover Cage - Mountain Series Oven

Mountain Series ovens may be shipped with a rollover cage to fit through narrow openings of 46 inches to 52 inches, depending on the model. **Rollover cages must be specified at the time of order.** If your oven arrives in a rollover cage, it will require the use of a qualified service technician or gas and electrical components to reassemble the oven. **A professional rigger is required when using a rollover cage** as re-assembling an oven is beyond the capabilities of a homeowner or service company.

Venting

Wood Stone ovens are engineered and built to provide years of carefree use. However, proper venting (both intake and exhaust) is critical to the oven's performance. Wood Stone recommends a Selkirk Metalbestos (insulated pressure stack), or an equivalent grease-rated duct, with an exhaust fan for all indoor installations; direct connection of the duct to the oven is standard for residential ovens.

For safety reasons, it is also important to regularly clean and inspect your oven duct. Wood Stone recommends cleaning and inspecting your duct at least once a year. If you have additional questions, you will find further information on our website: <http://woodstonehome.com/design-installation/ventilation> or refer to the oven installation manual. For specific questions, please call us at the factory: (800) 578-6836.

Exhaust Fans

Wood Stone is proud to carry the world's finest line of exhaust fans for stone hearth oven applications. The fans are designed to withstand the high temperatures and creosote production associated with wood burning. The construction of the fans' axial vanes creates a self-cleaning effect. Whether venting your solid-fuel appliance through a hood or through a direct chimney connection, the WS-GSV by Exhausto, is the perfect fan for the job. For detailed information, visit the fan section of our website at <http://woodstonehome.com/products/tools-and-accessories/fans/>



The Bistro 3030 features a standard door opening 18.5 inches wide x 7.5 inches high. The cooking surface is 22 inches wide, and 19 inches deep, resulting in almost 3 square feet of usable deck space. The oven is ETL listed for residential indoor or outdoor installation and has a 1-inch side and back clearance to combustible building materials.

The dense, high temperature ceramic formulation of which the 175-pound, monolithic, cast-ceramic floor and the 335-pound, monolithic dome are cast creates a "deep heat sink" within the chamber of the appliance. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life.

The front, sides and back of the appliance body are enclosed with stainless steel. The appliance sits on a heavy-duty frame and stainless steel storage compartment or stainless drawers are an optional and can be provided in the support frame. The Bistro appliances come standard with a heat-up timer, enabling the chef to program the oven to turn on while they are out.

The ceramic interior is heated by a powerful, adjustable radiant burner located in the back of the appliance chamber. The burner is controlled exclusively by the chef. The heat distribution in the appliance can be adjusted to meet the needs of a variety of menu items. The Bistro can be configured to burn either Natural Gas or Propane - gas type must be specified at time of order.

The Bistro 3030 is a gas only oven. Please see our other residential ovens for wood or combination fuel options. The oven arrives crated and ready for installation. For ease of installation the oven can be turned on its back and disassembled to fit through 32-inch openings.

The Bistro 3030 vents through an 8-inch O.D. flue collar located above the doorway. The appliance can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The appliance must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Job Name	
Model	WS-BH-3030-RFG
Item	
Type	Gas-Fired

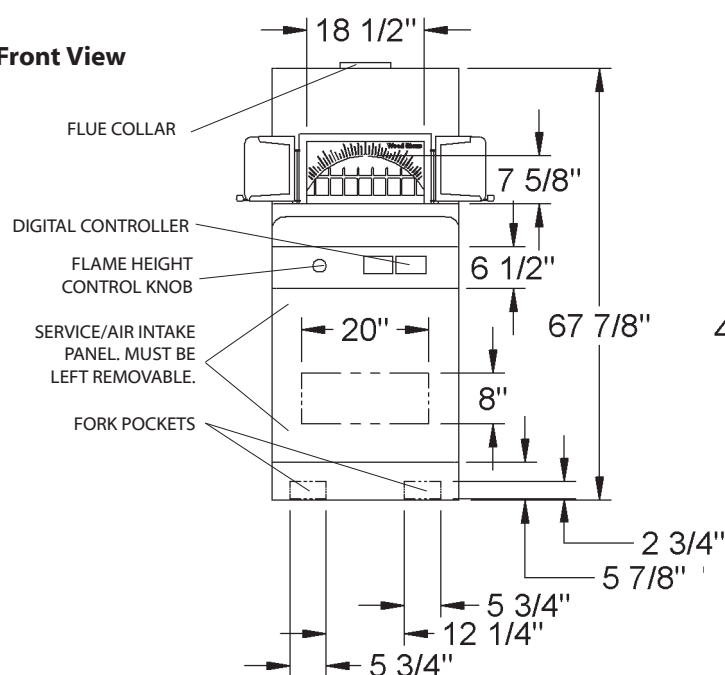
Hearth Capacity		Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying these numbers by 12.
8" pizzas	2	
10" pizzas	2	
12" pizzas	1	

Optional Accessories

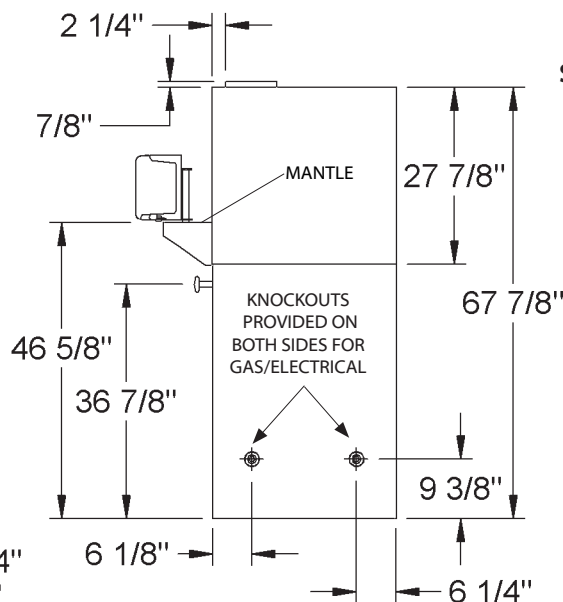
- Stainless Steel Appliance Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Wood Stone also manufactures a full line of accessories for stone hearth cooking
- Heat Efficiency Door



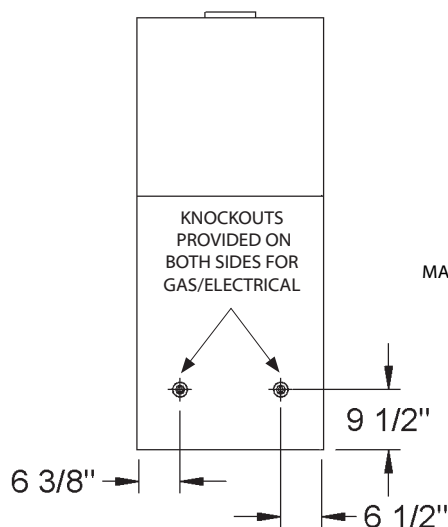
Front View



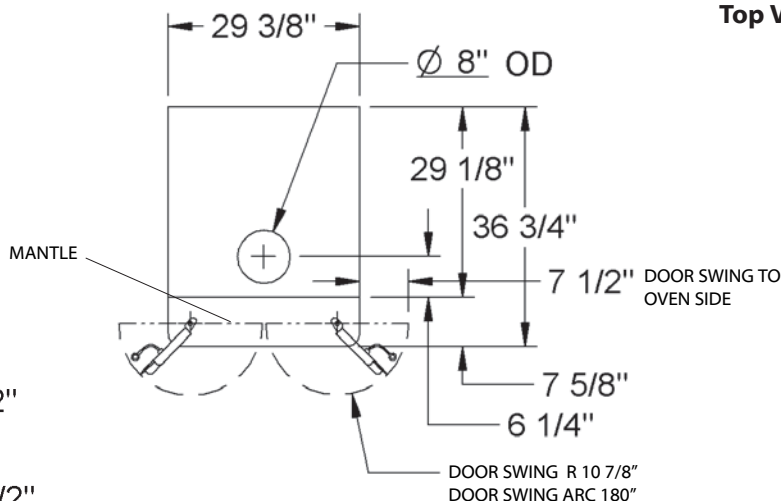
Side View



Rear View



Top View



UTILITIES Specifications

Gas-3/4 inch FNPT gas inlet
(female threaded)
55,000 BTU Natural Gas Supply
OR
42,000 BTU Propane (LP) Supply

ELECTRICAL

120 VAC, 2 amp, 50/60 Hz
All utility connections made on
the back of the appliance control
box. Remove front or rear panel
for access, use utility knockouts
(provided) to route gas and
electrical supplies.

VENTING INFORMATION

The Bistro appliance can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The appliance must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

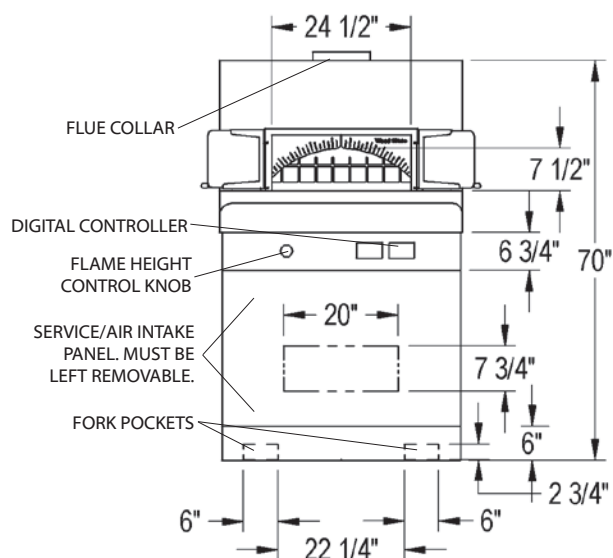


An ongoing program of product improvement may require us to change specifications without notice.
Revised February 2011

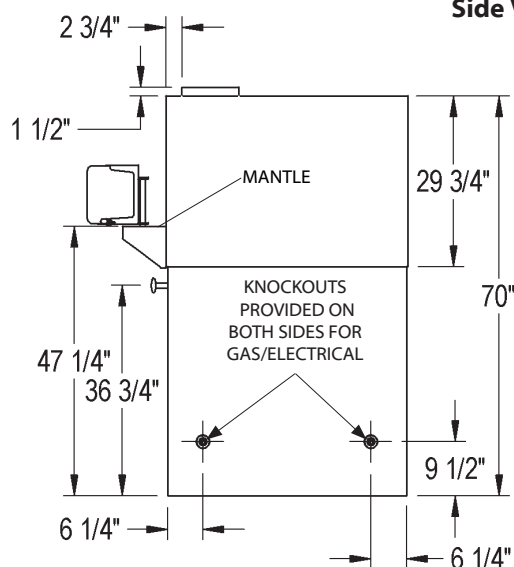
Unit Shipping Weight: 1,100 lbs.



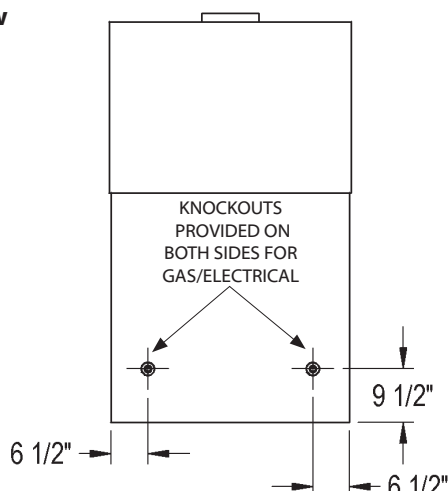
Front View



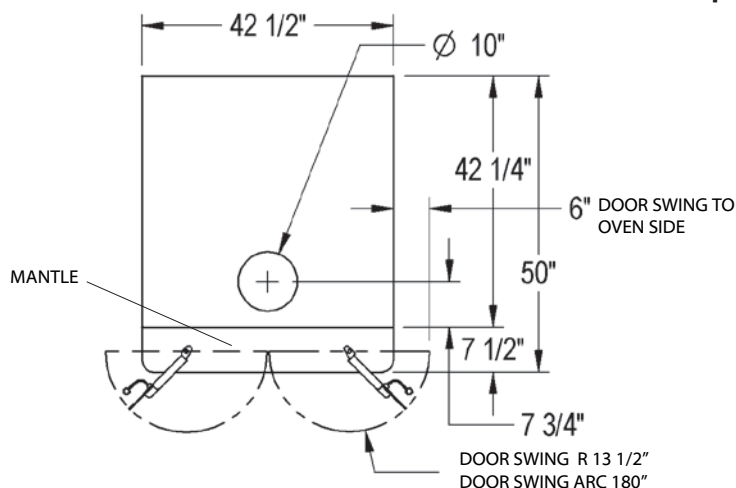
Side View



Rear View



Top View



UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded)
80,500 BTU Natural Gas Supply OR
68,000 BTU Propane (LP) Supply

ELECTRICAL

120 VAC, 2 amp, 50/60 Hz

All utility connections made on the back of the oven control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

Our gas ovens can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.



An ongoing program of product improvement may require us to change specifications without notice.
Revised February 2011

Unit Shipping Weight: 2,100 lbs.



The Bistro 4355 features a standard door opening 24 inches wide x 7.5 inches high. The cooking surface is 34 inches wide, and 39 inches deep, resulting in 9.2 square feet of usable cooking surface.

The dense, high temperature ceramic formulation of which the 500-pound, monolithic, cast-ceramic floor and the 725-pound, monolithic dome are cast creates a “deep heat sink” within the chamber of the appliance. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life.

The front, sides and back of the appliance body are enclosed with stainless steel. The appliance sits on a heavy-duty, black stand which acts as a support frame. A stainless steel storage compartment is optional and can be provided in the support frame. The Bistro appliances come standard with a heat-up timer, enabling the chef to program the oven to turn on while they are out.

The ceramic interior is heated by a powerful, adjustable radiant burner located in the back of the appliance chamber. The burner is controlled exclusively by the chef. The heat distribution in the appliance can be adjusted to meet the needs of a variety of menu items. The Bistro can be configured to burn either Natural Gas or Propane - gas type must be specified at time of order.

The oven arrives crated and ready for installation. For ease of installation the oven can be disassembled to fit through 32” openings.

The Bistro vents through a 10-inch O.D. flue collar located above the doorway. The appliance can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all local and national codes. The appliance must be vented in accordance with all local and national codes and in a manner acceptable to the authority having jurisdiction.

Job Name	
Model	WS-BH-4355-RFG
Item	
Type	Gas-Fired

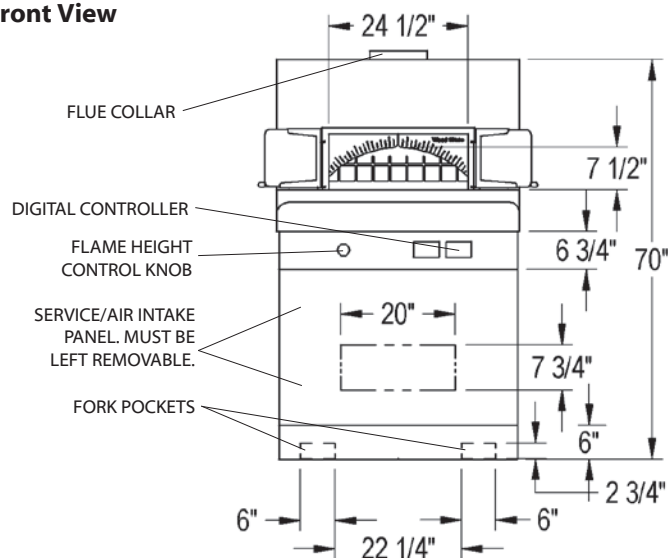
Hearth Capacity		Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying these numbers by 12.
8" pizzas	9	
10" pizzas	7	
12" pizzas	6	
14" pizzas	4	

Optional Accessories

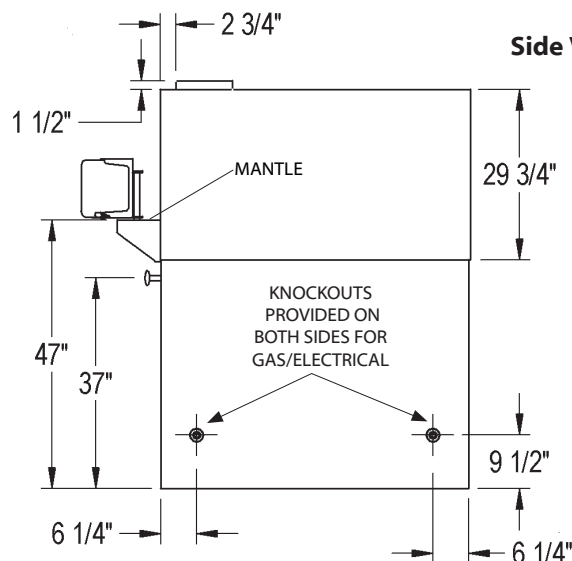
- Stainless Steel Appliance Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Wood Stone also manufactures a full line of accessories for stone hearth cooking
- Wood Burning Option
- Heat Efficiency Door



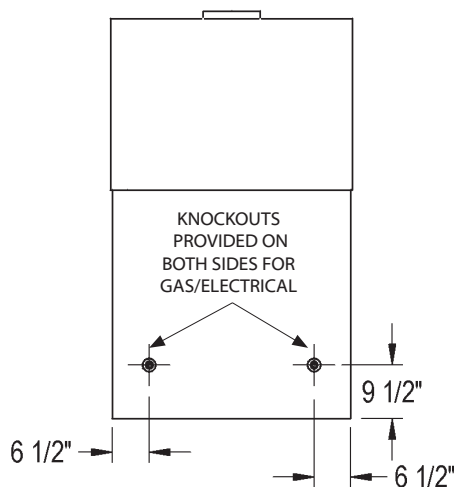
Front View



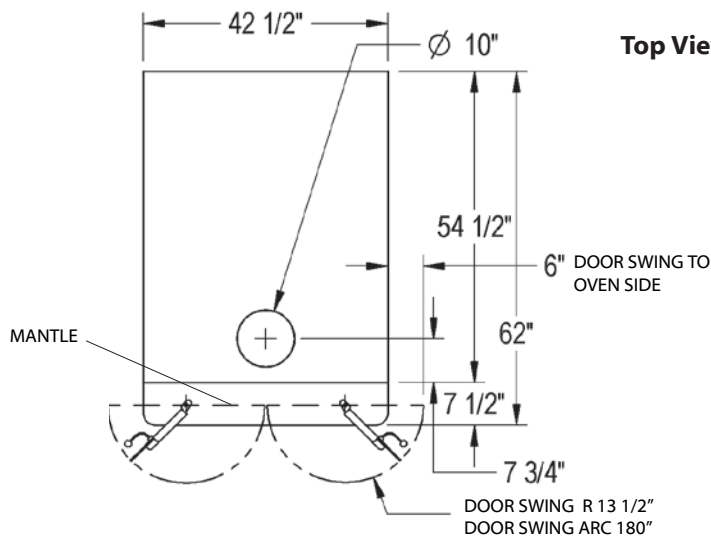
Side View



Rear View



Top View



UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded)
80,500 BTU Natural Gas Supply OR
68,000 BTU Propane (LP) Supply

ELECTRICAL

120 VAC, 2 amp, 50/60 Hz
All utility connections made on the back of the appliance control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

The appliance can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all local and national codes. The appliance must be vented in accordance with all local and national codes and in a manner acceptable to the authority having jurisdiction.



An ongoing program of product improvement may require us to change specifications without notice.
Revised February 2011

Unit Shipping Weight: 2,500 lbs.



Mt. Chuckanut Home Oven comes standard with log set (not pictured)

Job Name	
Model	WS-MH-4
Item	

Hearth Capacity		Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying these numbers by 12.
8" pizzas	8-10	
10" pizzas	5-6	
12" pizzas	4-5	
16" pizzas	1-2	

- Optional Accessories
- Doorway and Service Panel Extensions
 - Stainless Steel or Black Granite Mantle
 - Stainless Steel Oven Tools
 - Custom Finishes
 - Exhaust Fan
 - Exhaust Hood
 - Wood Burning Option
 - Custom Wood Burning Accessories

The Mt. Chuckanut series appliance features a standard door opening 20-inches wide x 10-inches high. The inside diameter of the appliance floor is 37-inches, resulting in a 7-square-foot cooking hearth surface.

Whether heated by gas, wood, or a combination of the two fuels, the dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a “deep heat sink” within the chamber of the appliance. The 650-pound, monolithic, 4-inch thick, cast-ceramic floor sits on 4-inches of rigid insulation. The 700-pound, monolithic dome is also cast to a thickness of at least 4-inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The body of the appliance rests on a 12-gauge steel pan bolted to a heavy-duty, 3-inch angle iron stand. The appliance is wrapped with at least 2-inches of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The appliance arrives completely assembled and ready to set in place.

Gas-Fired: The appliance can be manufactured to burn either propane or natural gas; this must be specified at the time of order.

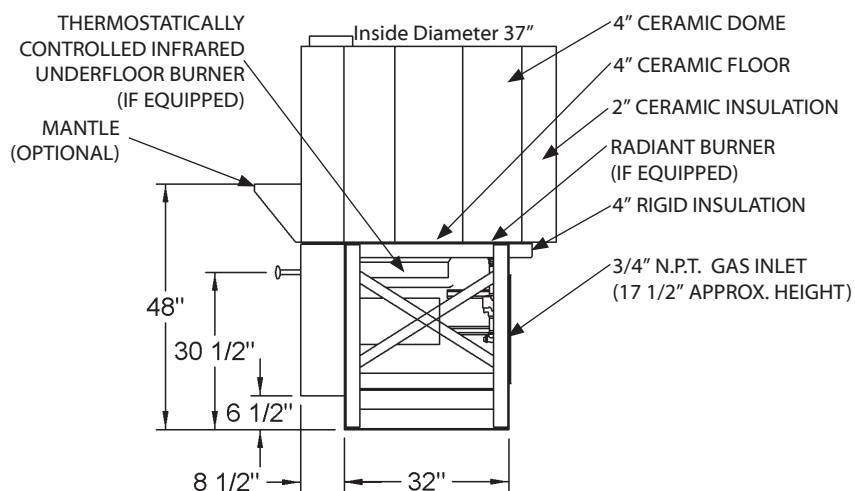
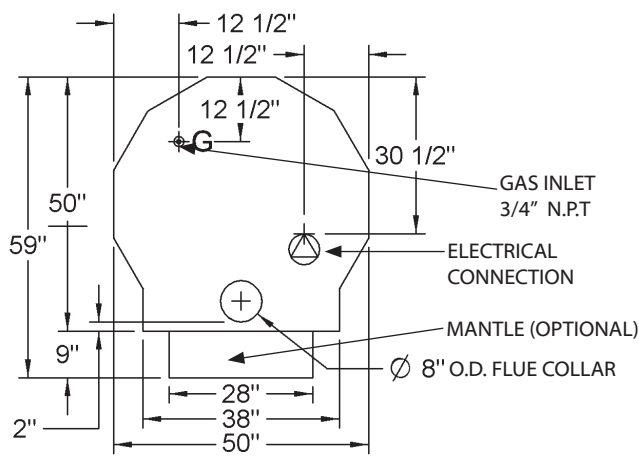
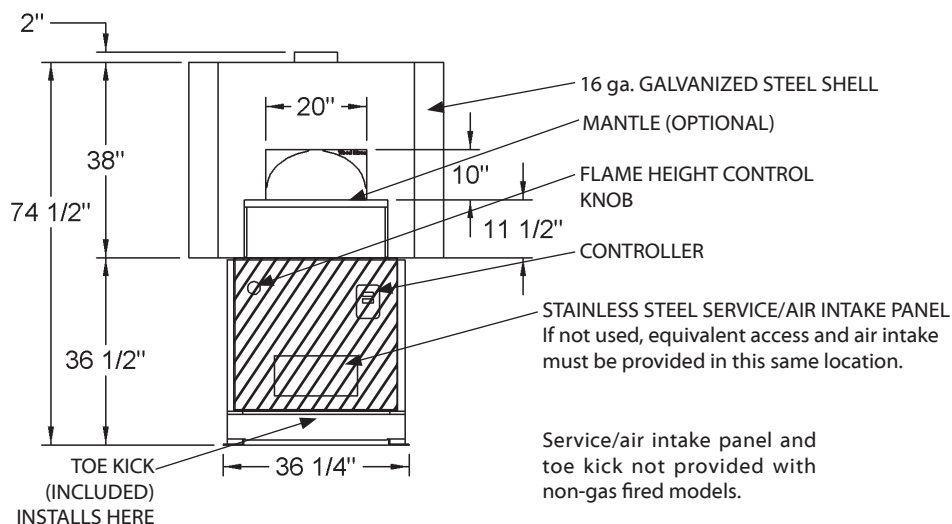
The Radiant Flame: The gas appliance is heated by an easily adjustable wall of radiant flame (68,000-BTU max.) located at the rear of the cooking chamber. User control of this ample heat input ensures the ability to balance the appliance’s radiated top heat with that being conducted and radiated from the floor.

The Underfloor IR Burner: A 47,000-BTU thermostatically controlled infrared burner can be mounted under the 4-inch thick, monolithic appliance deck to ensure high production capacity with no heat recovery issues. The combined effect of these two heat sources makes the Mt. Chuckanut an extremely powerful and responsive stone hearth appliance. The appliance can be equipped with either or both burners. If only the underfloor IR burner is present, the appliance must be fueled primarily with wood burning in the chamber.

Limited wood-burning is an option for appliances with all gas burner configurations, but must be specified at time of order to ensure proper labeling.

Wood-Fired: The Mt. Chuckanut is also available simply as a Wood-Fired appliance. A hardwood fire in the chamber of the appliance is all that is needed to keep the massive ceramic interior charged with heat, even in the face of very high levels of food production.

All Models: The combustion products of the Gas and/or Wood used to fuel the appliance vent through an 8-inch O.D. flue collar located above the doorway. The Mt. Chuckanut can be direct connected to a power-ventilated, grease-rated chimney or can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. Models that utilize wood as a fuel source must be vented as a solid fuel appliance, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.



UTILITIES REQUIRED

Gas-Fired Appliance with Wood Burning Option

1. 120-VAC/ 1.1-AMP Electrical Supply
Connection made beneath appliance as shown.
2. 115,000-BTU Natural Gas Supply
OR
102,000-BTU Propane (LP) Supply

Wood-Fired Only

3. 120-VAC/ 1.1-AMP Electrical Supply.
Connection made to readout box. (ONLY on wood-only models).

FACADE INFORMATION

4. All facades or enclosures are by others; all appliances require 1-inch side clearance, and 6-inches top clearance to combustible construction. Any construction above, and 6 inches to either side of the appliance doorway must be non-combustible. See installation information for details.
5. Any facade or enclosure below the mantle of Gas-Fired and Dual Gas/ Wood-Fired Appliances must allow the following:

- a. Unobstructed access 16-inches to each side of centerline for removal of service / intake panel.
- b. Easy access to all controls.
- c. Sufficient combustion air for gas burners; see installation information for details.

VENTING INFORMATION

The Mt. Chuckanut can be direct connected to a power-ventilated, grease-rated chimney or can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. Models that utilize wood as a fuel source must be vented as a solid fuel appliance, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Model Number	Underfloor IR	Radiant Flame	Wood Optional	Wood Required	Gas Type
WS-MS-4-RFG-IR	X	X	-W		LP or NG
WS-MS-4-W				X	No GAS



Mt. Adams Home Oven comes standard with log set (not pictured)

Job Name	
Model	WS-MH-5
Item	

Hearth Capacity	
8" pizzas	12-16
10" pizzas	10-12
12" pizzas	8
16" pizzas	5

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying these numbers by 12.

Optional Accessories

- Doorway and Service Panel Extensions
- Black Granite Mantle
- Stainless Steel Oven Tools
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Wood Burning Option
- Custom Wood Burning Accessories

The Mt. Adams series appliance features a standard door opening 30-inches wide x 10-inches high. The inside diameter of the appliance floor is 52-inches, resulting in a 15-square-foot cooking hearth surface.

Whether heated by gas, wood or a combination of the two fuels, the dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a “deep heat sink” within the chamber of the appliance. The 1,100-pound, monolithic, 4-inch thick cast-ceramic floor sits on 4-inches of rigid insulation. The 1,100-pound, monolithic dome is also cast to a thickness of at least 4-inches. The hearth and dome are connected and supported by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The body of the appliance rests on a 12-gauge steel pan bolted to a heavy-duty, 3-inch angle iron stand. The appliance is wrapped with at least 2-inches of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The appliance arrives completely assembled and ready to set in place.

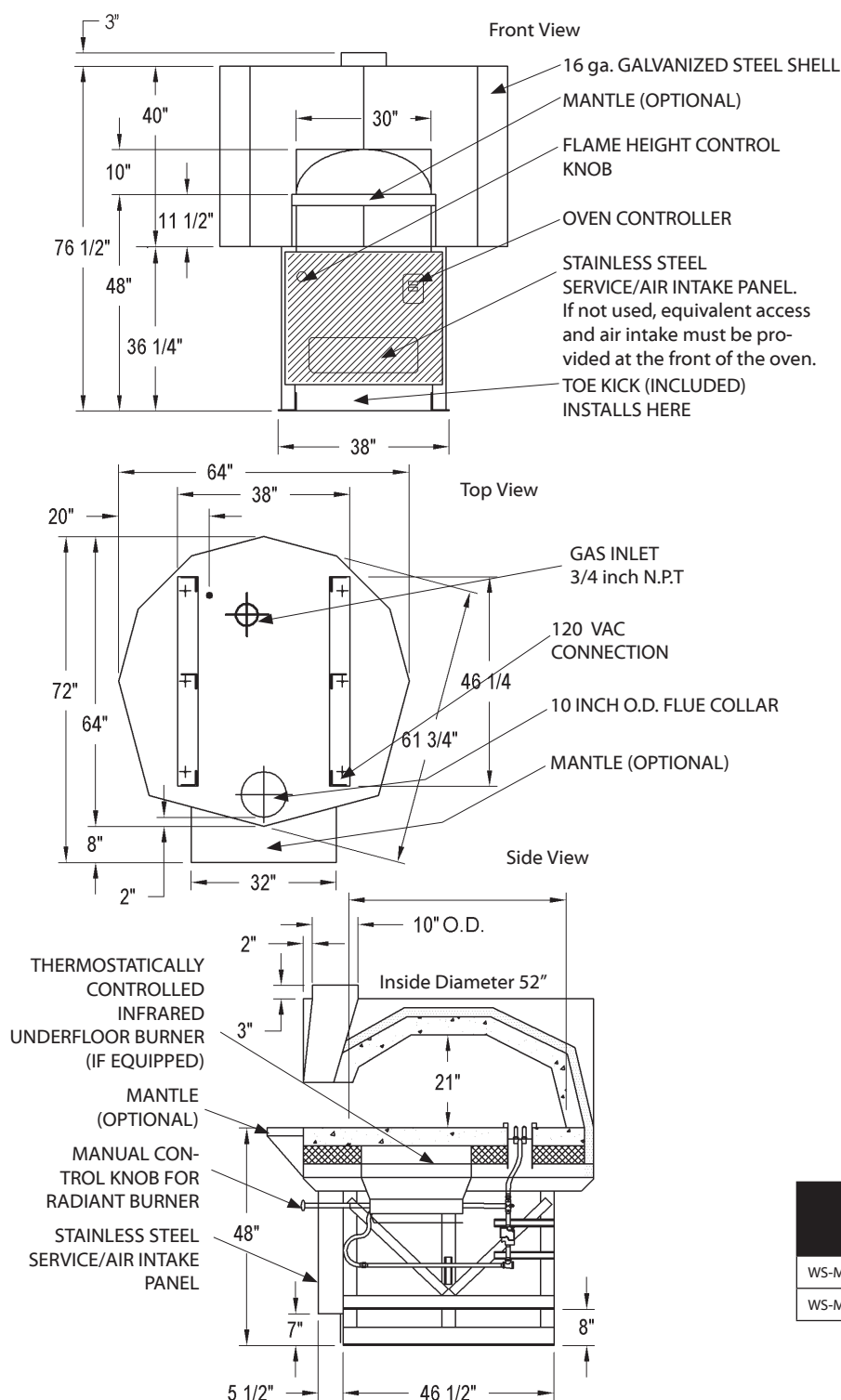
Gas-Fired : The appliance can be manufactured to burn either propane or natural gas; this must be specified at the time of order.

The Radiant Flame: The gas appliance is heated by an easily adjustable wall of radiant flame (105,000-BTU max.) located at the rear of the cooking chamber. User control of this ample heat input ensures the ability to balance the appliance’s radiated top heat with that being conducted and radiated from the floor.

The Underfloor IR Burner: An 83,000-BTU thermostatically controlled infrared burner can be mounted under the 4-inch thick, monolithic appliance deck to ensure high production capacity with no heat recovery issues. The combined effect of these two heat sources makes the Mt. Adams an extremely powerful and responsive stone hearth appliance. The appliance can be equipped with either or both burners. If only the underfloor IR burner is present, the appliance must be fueled primarily with wood burning in the chamber. Limited wood burning is an option for appliances with all gas burner configurations, but must be specified at time of order to ensure proper labeling. All Mt. Adams Gas-Fired Appliances with Wood Burning Option are ETL Listed.

Wood-Fired: The Mt. Adams is also available simply as a Wood-Fired appliance. A hardwood fire in the chamber of the appliance is all that is needed to keep the massive ceramic interior charged with heat, even in the face of very high levels of food production.

All Models: The combustion products of the Gas and/or Wood used to fuel the appliance vent through a 10-inch O.D. flue collar located above the doorway. The Mt. Adams can be direct connected to a power-ventilated, grease-rated chimney or can be vented using a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The appliance must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Models that utilize wood as a fuel source must be vented as a solid fuel appliance.



UTILITIES REQUIRED

Gas-Fired Appliance with Wood Burning Option

1. 120-VAC/ 1.1-AMP Electrical Supply
188,000-BTU Natural Gas Supply
OR
159,000-BTU Propane (LP) Supply

Wood-fired Only

2. 120-VAC/ 1.1-AMP Electrical Supply.

FACADE INFORMATION

3. All facades or enclosures are by others; all appliances require 1-inch side clearance, and 6-inches top clearance to combustible construction. Any construction above, and 6 inches to either side of the appliance doorway, must be non-combustible.
4. Any facade or enclosure below the mantle of Gas-Fired and Wood w/ Gas Assist appliances must allow the following:
 - a) Unobstructed access 17-inches to each side of centerline for removal of service / intake panel.
 - b) Easy access to all controls.
 - c) Sufficient combustion air for gas burners; see installation information for details.

VENTING INFORMATION

The Mt. Adams can be direct connected to a power-ventilated, grease-rated chimney or can be vented using a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The appliance must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Models that utilize wood as a fuel source must be vented as a solid fuel appliance.

Model Number	Underfloor IR	Radiant Flame	Wood Optional	Wood Required	Gas Type
WS-MS-5-RFG-IR	X	X	-W		LP or NG
WS-MS-5-W				X	No GAS

Stone Hearth Oven Tool Set

A. LOADING PEELS (WS-TL-LP-XX)

These durable, yet lightweight aluminum alloy Loading Peels come in four sizes that are perfect for up to 12", 14", 16" and 18" pizzas. Our standard tool kit includes one 12" and one 16" peel. The short tool set includes only the 12" Loading Peel.

B. FLOOR BRUSH SET (WS-TL-BS)

Floor brushes are vital tools for efficient oven operation. Our tool set includes several styles for complete oven cleaning: a heavy-duty, brass-bristled, wooden head beveled to facilitate debris removal from all corners of the oven, in two styles; "T" (WS-TL-TFB) and the "in-line" (WS-TL-IFB); and an in-line natural fiber brush for "sweeping" (WS-TL-NFB).

C. BUBBLE HOOK (WS-TL-BH)

The bubble hook is for popping pizza dough bubbles before they get out of hand. Made from heavy gauge stainless steel, it is also great for moving pans, trays and even wood.

D. UTILITY PEEL (WS-TL-UP)

Move or rotate any size pizza with nearly surgical precision with Wood Stone's utility peel. The 8-inch diameter utility peel is also very useful for moving pans, placing wood on the fire and removing ash. This is such a useful tool that most people order two.

E. ASH SHOVEL (WS-TL-PS)

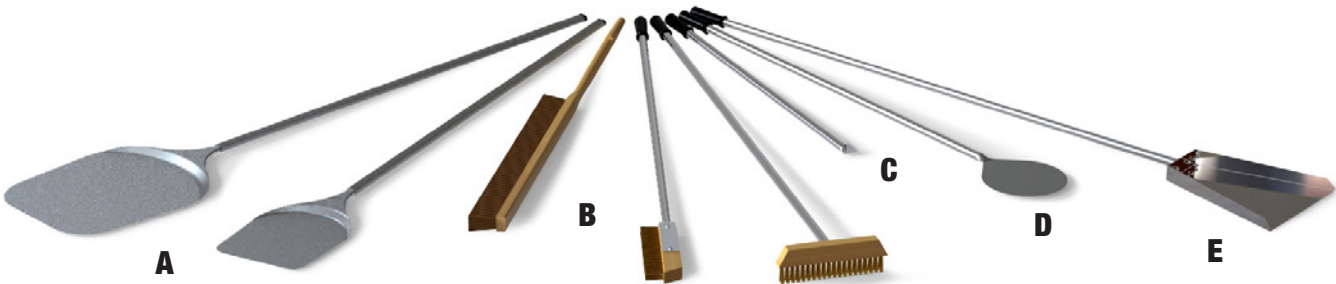
Our heavy gauge stainless steel shovel is designed to safely remove ash and coals from wood-fired ovens. Its front is beveled to remove ash from even hard to reach parts of the oven. NOTE: The Ash Shovel is only included in the Wood-Fired Oven Tool Set.

All Wood Stone oven tools have heavy-duty stainless handles and grease-resistant grips.

NOTE: Each tool is supplied with a stainless steel, wall-mounting tool hanger. All tools come in four lengths: short, medium, long, and extra long.

Note: For tool lengths, please visit the Tools and Accessories section of our web site: <http://woodstonehome.com>

TOOL	SHORT	MEDIUM
Loading Peel (LP-12")	32"	50"
Loading Peel (LP-16")	N/A	50"
Utility Peel (UP)	40"	60"
In-Line Floor Brush (IFB)	40"	60"
T-Style Brush (TFB)	40"	60"
Natural Floor Brush (NFB)	36"	51"
Bubble Hook (BH)	40"	60"
Particle Shovel (PS)	40"	60"





HAND HELD IR THERMOMETER

This easy-to-use device allows you to instantly measure surface temperatures anywhere in your Wood Stone oven. Just point the hand-held unit at the surface in question and press the button; the temperature is instantly displayed on an LCD readout. The button can be held down for scanning surfaces. The meter takes a reading every half second and has accuracy of plus or minus 3 degrees Fahrenheit and a range of 0 to 750 degrees Fahrenheit.

This tool allows a chef to precisely locate and monitor the various temperature zones within a stone hearth oven.

The meter is powered by one 9V battery and is built of high-impact plastic for long life. All your cooks will want one so plan to buy a few.



WS-TL-IRT

Measure the moisture content of your fuelwood with Wood Stone's easy-to-use Moisture Meter.

MINI-LIGNO E WOOD MOISTURE METER



WS-TL-MM

Dry wood burns more cleanly and releases more BTU's for better cooking with less creosote.

Wood Stone's Mini-Ligno E instantly measures the moisture content of any type of wood. Just press the probes into the surface of a piece of wood and the meter automatically displays the percent moisture. The easy-to-read scale ranges from 6 percent to 36 percent. An extra (longer) set of probes is included with the meter. The meter uses one 9 Volt battery (good for 5,000 readings) and automatically calibrates for decreasing battery voltage.

The meter and the cap are built of high-impact plastic for years of use. The cap, when placed on the base of the meter, functions as a grip to enable easy insertion of the probes into the wood. The pocket-sized meter measures only 6" x 3" x 1" and weighs 6 ounces.

Wood that is not properly dried is the most common operational problem with solid fuel cooking equipment. The Mini-Ligno E assures that fuelwood has the proper moisture content even before it is unloaded from the truck.

We have a variety of accesories to compliment your oven. Do you want to measure the moisture content of your wood, or speed up your heat-up time with a heat-efficiency door? We have you covered. Learn more at:

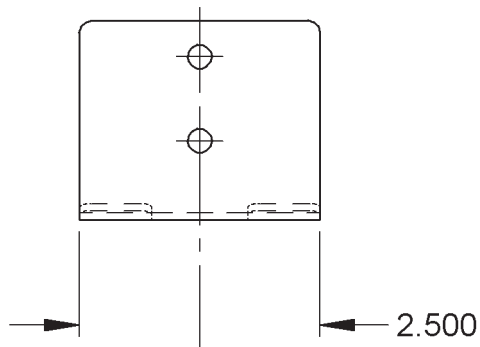
<http://woodstonehome.com/products/tools-and-accessories/oven-accessories/>

OVEN TOOL HANGER (#1650100)

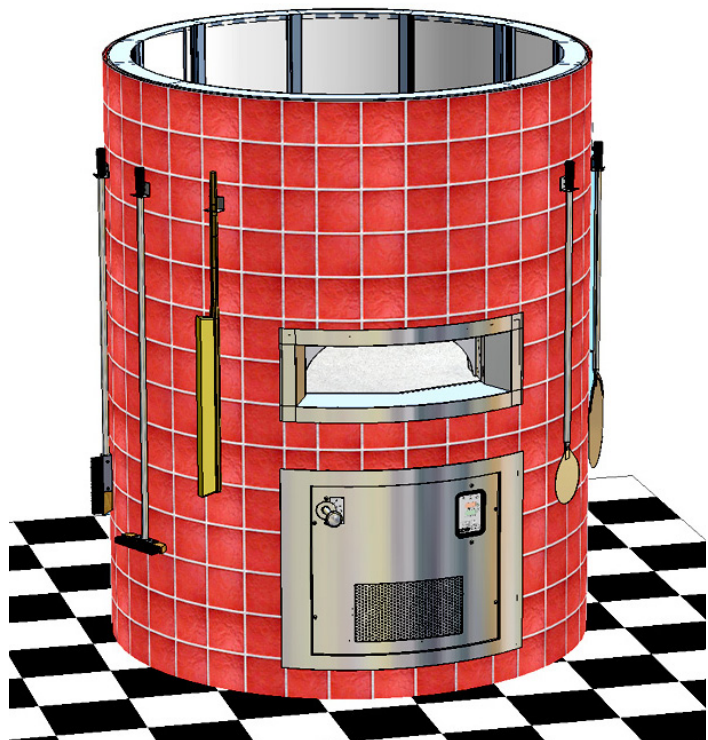


Wood Stone's Tool Hanger offers a convenient way to have your tools easily accessible while cooking. Refer to the image of the oven on the right for ideas on how this accessory can be installed onto the oven facade. Each tool purchased comes with a Tool Hanger. The Tool Hanger can be purchased as a replacement accessory as well.

Front View - Tool Hanger

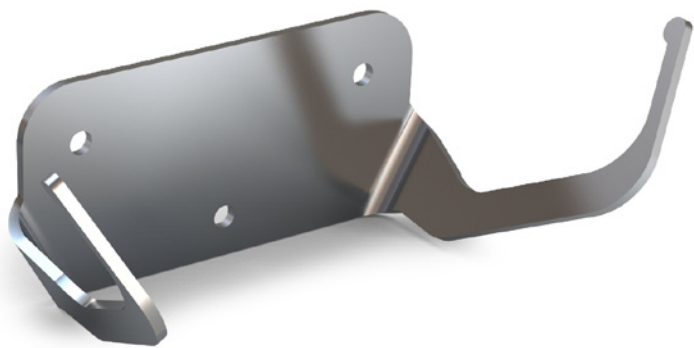


Side View - Tool Hanger



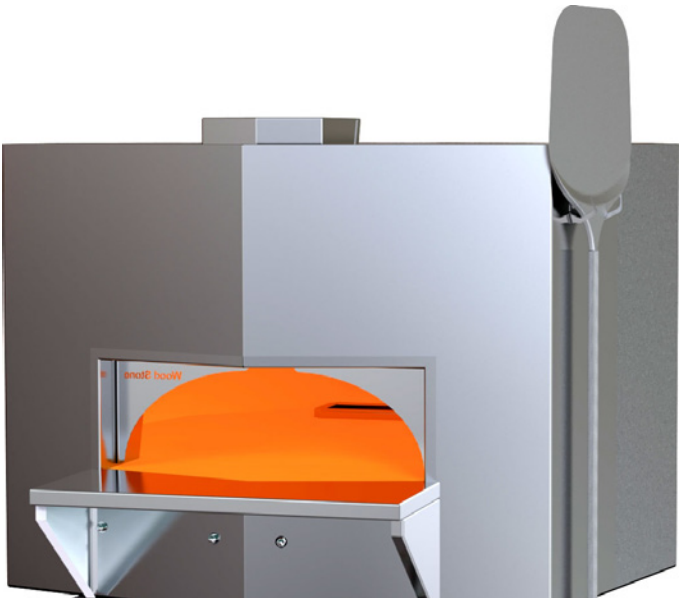
LOADING PEEL HANGER (#1660106)

Compatible with the following Loading Peels:
WS-TL-LP-12
WS-TL-LP-14
WS-TL-LP-16
WS-TL-LP-18

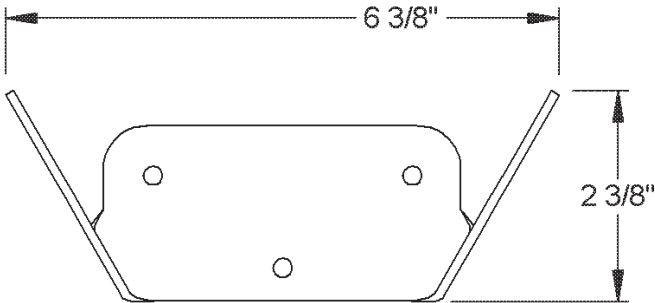


Wood Stone's Loading Peel Hanger is specifically designed for use with our Loading Peel. This accessory offers a convenient way to have your Loading Peel easily accessible while cooking.

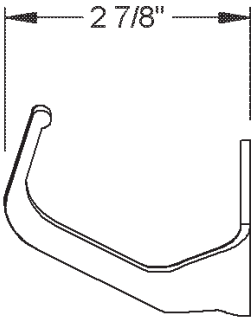
The Loading Peel Hanger ships standard with each Loading Peel purchase. The Loading Peel Hanger can also be purchased as a replacement accessory.



Front View - Tool Hanger



Side View - Tool Hanger



Warranty

Wood Stone warrants its equipment to the original purchaser against defects in material or manufacture for a period of one year from the original date of purchase, subject to the following exclusions and limitations.

ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE.

Please contact the factory first at 1-800-578-6836 seven days a week. Our normal business hours are 8am to 4:30pm Pacific Standard time Monday through Friday. If calling during non-business hours, follow the recorded instructions for emergency service and a Wood Stone technician will get back to you promptly.

EXCLUSIONS

The warranties provided by Wood Stone do not apply in the following instances:

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Wood Stone installation manual.
2. In the event the equipment is improperly maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone installation manual.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal improper use or is otherwise not attributable to defect in material or manufacture.
4. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the rating plate has been removed, altered or obliterated.
6. On parts that would be normally worn or replaced under normal conditions.
7. Normal cracking due to expansion and contraction stress relief in either the dome or oven floor.
- 8. In the event that pressed log products of any type have been burned in the equipment.**
9. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals being poured or sprayed into the oven.

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

LIMITATIONS OF LIABILITY:

In the event of warranty claim or otherwise, the sole obligation of Wood Stone shall be the repair and/or replacement, at the option of Wood Stone, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Wood Stone with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Wood Stone with new or functionally operative parts. The liability of Wood Stone on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

TO SECURE WARRANTY SERVICE:

If you claim a defect covered by this Limited Warranty contact:

Wood Stone Corporation:
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Attn: National Service Manager
Toll Free 1-800-578-6836

